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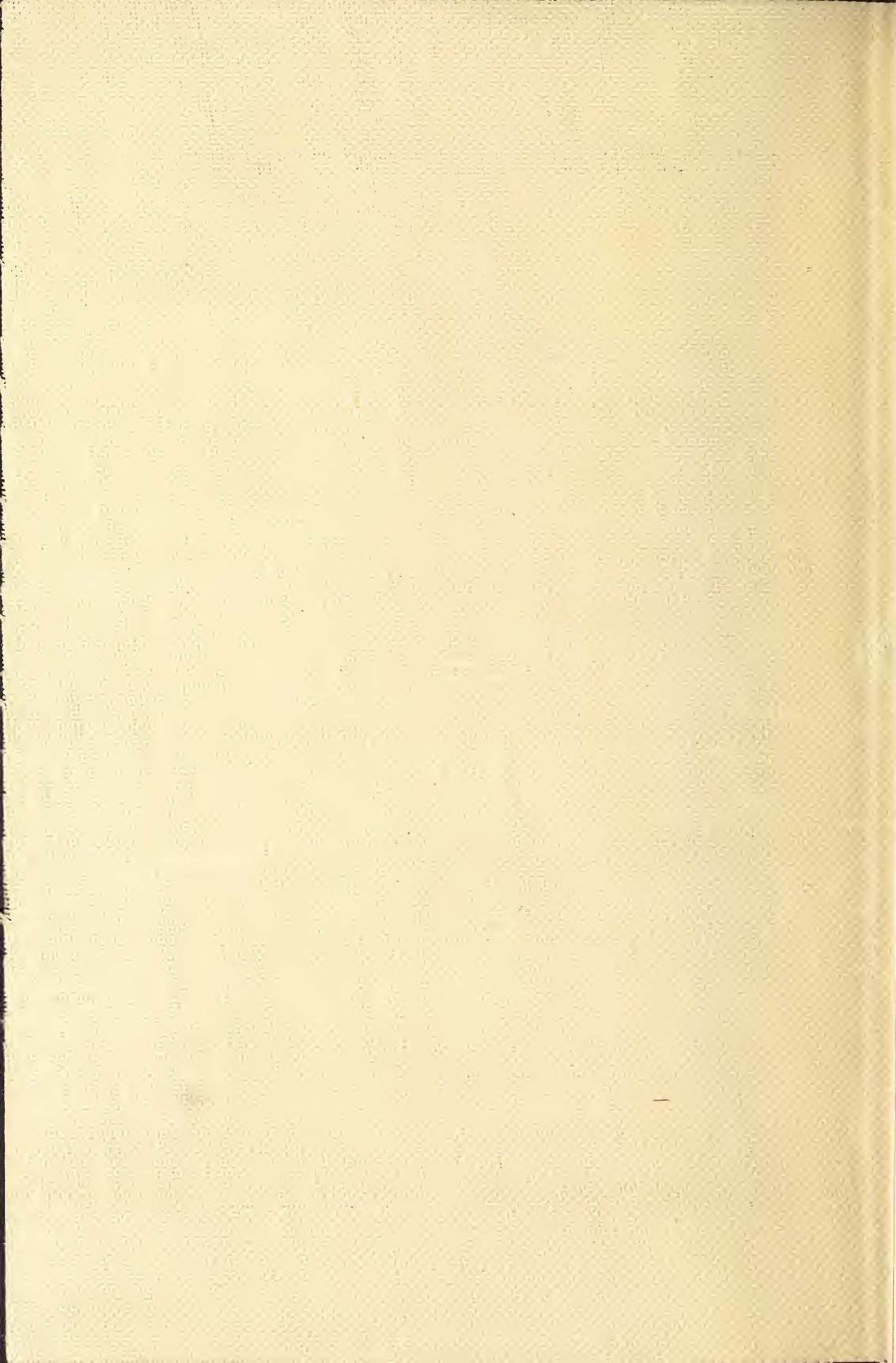
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THE  
GERMANTOWN D.A.R.  
COOK BOOK



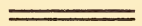
Old Time Receipts  
Still in Use





*Daughters of the American Revolution - Germantown Chapter*

# The Germantown D. A. R. Cook Book



A few favorite receipts collected  
by Members of The Germantown  
Chapter, D. A. R., and their friends.



Germantown, 1907

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To

Those who have so kindly opened their  
cherished family receipt books, yellow with  
age, and contributed from their precious  
lore.



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**I**F every dish in this book be as rare in kind and delightful in flavor as the cake known as "Lady Baltimore," no gods could quarrel with such a feast. Undoubtedly we believe that spiritual virtues should concern us more nearly than material ones; but equally do we believe that if a thing be done, it had best be well done, except it be a canvas-back duck; and no housewife ever lost her title to future bliss through the keeping of a good table while she was upon earth.

OWEN WISTER

Philadelphia, June 3, 1907



## “A Woman’s View of What Cooking Means”

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“Ask a woman what cooking means. It means the patience of Job, and the persistence of the Pilgrim Fathers. It means the endurance, the long suffering, and the martyrdom of Joan of Arc. It means the steaming, and the stewing, and the baking and the broiling, thrice daily, springs, summers, autumns and winters, year after year, decade following decade. It means perspiration, desperation and resignation. It means a crown and a harp and a clear title to an estate in heaven. From her judgment and reason she must evolve triumphs that depend upon salt and pepper and sugar and herbs. She must know soon, and how long, and how much and how often. She must know quality and quantity and cost. She must serve the butcher, the baker, and the candle-stick maker. Then she must rise above it all and be a lady—a loaf giver.”

MRS. H. H. CAHOON IN NEW YORK SUN



## FOREWORD

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“I never have courage till I see the eatables and drinkables brought upo’ the table, and then I’m as bauld as a lion.”

“*She Stoops to Conquer.*”—*Goldsmith.*

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It is not the purpose of this modest little book to supply a full list of household receipts. As its size indicates it is, merely, a collection of a few, so delicious as to have attracted the attention of members of the Chapter, or their friends who have contributed so generously.

In this connection we acknowledge especial indebtedness to Miss Klapp, Miss Sally Wheeler Johnson, Mrs. Edward Mellor, Miss Anna M. Johnson, Mrs. Chew and Mr. Charles J. Wister.

MRS. EDWARD L. REYNOLDS  
MRS. EDWARD P. McCORMICK  
MRS. ISAAC S. LOWRY  
MRS. CHARLES C. HEYL  
MRS. GEORGE ROSS GREEN  
MRS. WILLIAM E. CHAPMAN

*Committee*





## CONTRIBUTORS

---

Mrs. Mary E. Chapman  
Mrs. William E. Chapman  
Mrs. Chew  
Miss Henrietta G. Elliot  
Miss Emily H. Eppes  
Miss Lilian Giffans  
Mrs. George H. Gould  
Mrs. James H. Graeff  
Mrs. George Ross Green  
Miss Jane R. Haines  
Miss Isabel Harrison  
Miss Edith Hartwell  
Mrs. Charles C. Heyl  
Mrs. G. Chapin Jenkins  
Miss Anna M. Johnson  
Miss Sally Wheeler Johnson  
Miss Mary Pauline Klapp  
Mrs. James H. Leiper  
Mrs. Isaac S. Lowry  
Mrs. Edward P. McCormick  
Mrs. Edward Mellor  
Mrs. Marian Carter Oliver  
Mrs. Edward L. Reynolds  
Mrs. Theodore Roosevelt  
Mr. Charles J. Wister  
Miss H. L. Wister



# RECIPTS

*Contributed by Mr. Charles J. Wister, "Grumble Thorpe," Germantown*

## SHORT CAKE

One pound flour, one pound sugar, three-quarter pound butter, one egg, one glass wine, a little mace. Beat sugar and butter well together.

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## WASHINGTON CAKE

Take half a pound of flour, half a pound of butter, half pound of sugar, six eggs, pint of milk, wine glass and a half of brandy, a spoonful of pearl-ash (or salaratus), two pounds of raisins, two pounds of currants, spice to your taste.

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## ELECTION CAKE

Take five pounds of flour, two pounds of sugar, three-quarter pound butter, five eggs, yeast enough to raise it and milk sufficient to mix it. Spice to your taste.

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*"I warrant there's vinegar and pepper in't."*—*Shakespeare.*

## TO PICKLE OYSTERS

Wash four dozen oysters in their own liquor and then strain; and in it simmer them till scalded enough. Take them out and cover them, add to the liquor a few pepper corns, a blade of mace, a tablespoonful of salt, three of white wine and four of vinegar. Simmer fifteen minutes and when cold pour it on the oysters. Keep in a jar close covered.

## PEPPERMINT DROPS

Pound and sift four ounces of doubly refined sugar (confectioners.) Beat it with the whites of two eggs till perfectly smooth, then add sixty drops of oil of peppermint. Beat it well and drop on white paper. Dry at a distance from the fire.

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## PUDDINGS IN HASTE

Shred suet and put with grated bread a few currants, the yolks of four eggs and the whites of two. Some grated lemon peel and ginger. Mix and make into little balls, the size and shape of an egg, with a little flour. Have ready a skillet of boiling water and throw them in. Twenty minutes will boil them, but they will rise to the top when done. Pudding sauce.

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“A loaf of bread” the Walrus said,  
Is what we chiefly need;  
Pepper and vinegar besides  
Are very good indeed,  
Now if your ready, oysters dear,  
We can begin to feed.”—*Alice in Wonderland*

*Contributed by Mrs. Donald McLean, President General N. S. D. A. R.*

## OYSTER SALAD

Select several dozen fine raw oysters, scald them in boiling milk, allow them to grow perfectly cold, place them in layers one half dozen each, and between each layer place plenty of fine chopped celery well salted. Dress with cream mayonnaise, tossing oysters and celery lightly with fork. Serve on lettuce.

“He was a bold man that first eat an oyster.”—*Swift*

*Contributed by Mrs. Theodore Roosevelt*

## SPICE CAKE

One cup butter, two cups sugar, one cup milk, four eggs, four cups flour, two teaspoonsful Royal Baking Powder, one teaspoonful ground cinnamon, one-half teaspoonful nutmeg.

---

*Contributed by Miss H. L. Wister*

## RICE CAKE

Two cups of rice flour, two cups of sifted sugar, quarter pound of butter, five eggs, grated nutmeg or a little brandy for flavor. Mix butter and sugar well, break eggs in without beating separate and add rice flour. Bake in shallow pans.

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*Contributed by Miss Klapp*

Mrs. John Van Lew, of the Van Lew Homestead, Richmond, Virginia. Favorite receipt for batter bread given by her cook, "Aunt Judy," in the days "before the war." *Miss Mary Pauline Klapp.*

## BATTER BREAD

Take two cups of white indian meal to one cup of sifted flour, season with salt, scald meal. Then in flour and meal blend about a tablespoonful of lard or butter. Beat in two eggs, then add from one pint to a quart of milk, making mixture quite thin, add two teaspoonsfuls baking powder, put in cake pan and bake until quite brown, use *silver tablespoon* to cut.

## POP OVERS

One and one-half pints milk, six eggs, six table-  
spoonsful flour, eggs beaten separately, mix and put  
in cups or tins to bake.

---

## COTTAGE PUDDING

One-half tablespoonful butter, two cups of sugar,  
two eggs, one pint sifted flour, one cup of milk, two  
or three teaspoonsful Rumford Baking Powder.  
Bake in pan and serve with sauce, hot.

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## FUDGE

Boil two cups of sugar, one-half cup of milk,  
four tablespoonsful of cocoa, one tablespoonful of  
butter together, only stirring at first to mix well,  
but not while cooking—which takes about twenty  
minutes. Put few drops in cold water—will harden  
when done.

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“We have often asked, and are asking still  
For the name of the woman whose wonderous skill  
Whipped the first eggs till she saw them rise,  
Like a feathery mountain before her eyes.”

*Contributed through Miss Klapp by Miss Emily H. Eppes, Appomattox, Va.*

## SPONGE CAKE

One quart sifted flour, one one-half pounds of  
sugar (light weight), fifteen eggs, juice of two lemons,  
rind of three lemons. Beat yolks and whites of eggs  
separately until very light, add whites to yolks stir-  
ring slowly, sift in sugar, add rind of lemons, then  
sift in flour and lastly add lemon juice, stirring slowly  
all the while. Flour must be sifted three times.



Bake in moderate oven. This receipt will make two good sized cakes.

---

*By Miss Isabella Harrison, "Brandon," Va.*

### CHOCOLATE CAKES

Twelve eggs, one and one-half pounds grated chocolate, one and one-half pounds brown sugar. Season to taste with cinnamon, nutmeg, cloves and cardamon seed. To be baked in small tins.

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### ICE CREAM CAKE

White of eight eggs, two cups of sugar, three of flour, one of butter, one of sweet milk, two teaspoons baking powder. Bake in layer cake tins.

White icing. Whites of three eggs, three and one-half cups sugar. Pour nearly a cup of boiling water over sugar, boil until clear, pour hot sugar over whites beaten to a stiff froth. Flavor with vanilla.

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*"Some talk of hoe cake, fair Virginia's pride."—Barlowe*

*By Mrs. Marian Carter Oliver, "Shirley," Va.*

### HOE CAKE (English Muffins)

One and one-half pounds flour, one-half gill yeast, one pint tepid water, one-half teaspoonful salt, or regular bread dough. Set to rise over night, roll out in as little flour as possible, about an inch thick. Cut out the size you like and set the cakes on the griddle at the back of the stove to rise. Bake slowly and turn.

*"Seen constantly on the breakfast table at Shirley."*

## GINGER BREAD

Five cups flour, two of butter, two of sugar, two of molasses, four eggs, one-half cup of milk, large teaspoonful baking powder, large teaspoonful ginger. Sift the powder in the flour. Cream butter, sugar and ginger together, add beaten yolks of eggs, milk, molasses, flour, and last the beaten whites. Bake in rather quick oven. We like it best in cups.

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Really an old rule and good

## GINGER SNAPS

One and one-half pounds flour, one-half pound butter, one-half pound brown sugar, one-half pint molasses, one-half cup of ground ginger, one teaspoonful cinnamon, small pinch red pepper. Roll very thin and bake quickly. Lift with griddle cake turner.

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## SCRAMBLED EGGS

Put in a sauce pan one-half pint of milk, small tablespoonful of butter, salt, pepper, and a half teaspoonful of Worcester Sauce and a few drops of tabasco. When it gets hot and smooth, stir in four or five well beaten eggs. Stir constantly till smooth and thick as you like and serve at once.

“Though we eat little flesh and drink no wine,  
Yet let's be merry; we'll have tea and toast;  
Custards for supper and an endless host  
Of syllabubs and jellies and mince pies,  
And other such lady-like luxuries.”—*Shelley*

Old Maryland receipts. *By Miss Lilian Giffans, Baltimore.*

## MINCE MEAT

Chop equal portions of beef, suet, apples, raisins, currants and brown sugar. Season with alspice, mace or any spices to your taste. Make a strong brandy toddy to cover it. If possible use beef tongue instead of beef. It makes the mince meat much richer. Add about half as many blanched almonds as the other fruits.

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## PLUM PUDDING

One pound grated bread, one pound butter, one pound raisins, one pound currants, one-half pound citron, ten eggs, one-half pound blanched almonds, one dessert spoon ginger, four tablespoons sugar, one wine glass brandy. Pour a pint of milk on the bread and mash to a pulp. Melt the butter and pour in the bread and milk. Beat the eggs light, add next to them the sugar and seasoning. Flour the fruit and add last. Grease your mould well. Stir batter before putting in. Have the water boiling hot. Cook five or six hours continually.

An't please your honor, quoth the peasant,  
This same dessert is very pleasant."

*Contributed by Mrs. Isaac S. Lowry*

## PRUNE PUDDING

Stew three-quarters of a pound of prunes, cool thoroughly and remove the stones. Beat the whites of four or six eggs very light, and mix with the prunes carefully. Put in the oven for twenty minutes, then set aside to chill. Before sending to table spread on top one-half pint of cream, whipped.

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## PINEAPPLE DESSERT

Shred pineapple and add one cup of sugar and stand in cool place to draw syrup. Cook one cup of tapioca, then add pineapple and the whites of two eggs beaten light with pulverized sugar. Serve with cream.

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## HUCKLEBERRY PUDDING

Mix together one tablespoonful of ground cinnamon, one nutmeg, one teaspoonsful of ground cloves or ginger and a little salt, to which add one quart of huckleberries. Dissolve one teaspoonful of soda in a little hot water and beat up into one pint of molasses. Add to the berries and spices and make stiff with three cups flour. Steam three hours. Make either a hard or soft sauce.

## NUT CANDY

One-half pound of butter, one tablespoon of vinegar, two pounds of *brown* sugar. Boiling water enough to moisten the sugar. A little vanilla. Boil till it crisps in the water. *Do not stir.* Pour over nuts.

“Sweets grown common lose their delight.” *Shakespeare*

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*Contributed by Mrs. Geo. H. Gould*

## CHOCOLATE CAKE

One-half cup butter, one and three-quarter cups of sugar, cream butter and work in sugar gradually, add three beaten eggs, beat well, all together. Add three squares of melted chocolate flavor with vanilla. One-half cup of milk or water, one and three-quarter cup pastry flour or one and one-quarter bread flour, into which is sifted two small coffee spoons of cream tartar and one of soda or one heaping teaspoonful baking powder. Thick white frosting.

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*Contributed by Mrs. Charles C. Heyl*

## WHITE FRUIT CAKE

One cup sugar, one-half cup butter, two eggs, one cup milk, one teaspoonful baking powder, two cups flour, one cup fruit, (currants and raisins.)

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“We are such stuff as dreams are made of.” *Shakespeare*

## CARAMEL CAKE

One cup sugar, one-half cup butter (small) one-half cup milk, two cups flour, two eggs, two teaspoonsfuls baking powder, salt.

## FILLING

Two cups brown sugar, one tablespoonful butter, one cup milk, one teaspoonful vanilla. Boil slowly until thick. Spread when nearly cold.

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## BUTTER SCOTCH

Three pounds brown sugar, one-quarter pound butter, one-half teaspoonful cream tartar, one teaspoonful vanilla. Add enough water to dissolve the sugar. Boil without stirring until it will break. Add vanilla.

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## CREAM CANDY

Three cups sugar, one-half cup vinegar, one-quarter cup water. Boil until crisp in water, and pull, flavor with vanilla, lemon or strawberry.

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## WALNUT WAFERS

One-half pound brown sugar, one-half pound walnut meats slightly broken, three even teaspoonsfuls baking powder, two eggs, salt. Beat eggs, add sugar, salt, flour and meats. Drop in spoonfuls on buttered pans. Bake brown.

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“Oh dainty and delicious food for the Gods.”—*Croffut*.

*Contributed by Emma Vinter Jenkins*

## CUSTARD CAKE

One cup sugar, one cup flour, three eggs, two teaspoonsful baking powder, four tablespoonsful milk, one tablespoonful butter. Bake in two layers.



## THE CUSTARD

Mix one cup of sugar and one-half cup of flour. Add two eggs and pour into one pint of boiling milk, stir until thick, remove from fire, add one-half teaspoonful vanilla. Split both layers in half and spread between. Do not put any on top.

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## APPLE CAKE

Make three layers of any plain cake and use this filling; put into a large bowl one large sour apple grated, white of one egg, one cup of sugar, one-half teaspoonful of vanilla. Beat all four things together with an egg beater for twenty minutes. The beating is the important part and the white of the egg must not be beaten first.

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“Here, land o’ cakes and brither Scots.”—*Burns*

*Contributed by Mrs. Edward L. Reynolds*

## OAT MEAL COOKIES

Two eggs, one cup sugar, two and one-half cups oat meal, two tablespoonsful of melted butter, a little salt, flour enough to thicken. Drop from spoon on buttered tins.

Contributed by Mrs. Mary E. Chapman

## SPICED CANTALOUPE

Pare, slice and weigh your cantaloupes, pack close in porcelain dish, and cover with vinegar. Allow them to stand over night. Remove fruit and add to the vinegar one-half pound of sugar for each pound of fruit. Put vinegar and sugar to boil and when it boils add the fruit cut in sections and a small quantity of stick cinnamon, a few whole cloves and a little mace. Allow to boil until you can run a broom straw through the fruit.

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“ At first they ate the white puddings  
And syne they ate the black.”—*Childs Ballads*

## STEAMED APPLE PUDDING—Annie True

Two cups of flour, one-half cup suet chopped fine, one teaspoonful heaping baking powder, one-half teaspoonful salt, one tablespoonful sugar. Mix with milk or cold water to right consistency. Add four good sized apples, pared and sliced. Put in greased steamer and steam two hours.

---

“To make a faultless johnny-cake you must be black, you must be fat, you must be a pampered slave and a doting despot, and even so your secret shall be buried with you. You can never teach the world how to make a johnny-cake, because you never learned; you were born so.”

*Palmer*—“*After his kind.*”

## JOHNNY-CAKE

Two cups corn meal, one cup flour, two cups milk, one egg, two tablespoonsful baking powder, a little ginger and salt.

*Contributed by Mrs. Edward P. McCormick*

## MUSTER DAY GINGER BREAD

One and one-half cups of molasses, one-half cup sweet milk, six tablespoonsful of shortening, one teaspoonful saleratus, one ginger, pinch of salt, flour enough to roll out. Brush over with white of egg when baked. Used at all "Training Days."

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## TOGUS SPRING BROWN BREAD

One cup molasses, one teaspoonful soda dissolved in hot water, two cups thick sour milk, one cup sweet milk, two cups of Indian meal, one cup of flour, one teaspoonful of salt. Steam three hours. Bake one-half hour. Much better than the traditional Boston loaf.

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"This the best crop from thy land, a heritage it seems to me."—*Lowell*

## BOSTON BAKED BEANS (Unsweetened)

One pint small white pea beans, parboil until the skin splits when blown upon. Put a teaspoonful of soda in the beans, rinse all the water off carefully. Place in a crock or bean pot, three-quarter pound of salt pork. Cover with beans, fill up with water and bake all day in a slow oven.

“A cake that seemed mosaic work in spices.”—*Aldrich*

## “RIZ” CAKE

Three-quarters cup of butter creamed, two and one-half cups of sugar, three eggs, one cup thick sour milk, one-half cup sweet milk, one-half teaspoonful soda dissolved in hot water, three cups of flour, one pound raisins, one-quarter pound citron, one-half nutmeg, one large teaspoonful cinnamon. Let it stand in bread pans one hour in warm place. Bake in bread oven. An improvement on fruit cake because you can eat all you want.



I've often formed a resolution to break the ice and rattle away at any rate.—*Goldsmith*

I'll be with you in the squeezing of a lemon.—*Goldsmith*

## LEMON ICE CREAM

Grate the rind of one lemon, squeeze upon this the juice of three. Cover with sugar and let it stand an hour. Sweeten two quarts of cream. Add the lemon and sugar to this gradually. Some make a custard. Add a little lemon to a little of this and stir in the cream—but if the cream is fresh it can be done easily the other way. If it thickens up too much, add a little milk. Strain through a fine sieve into a freezer. Pack and let stand half an hour before freezing.

## NEW YEAR'S COOKIES

Jane Bowne, 1812

*Contributed by Miss Jane R. Haines.—“Wyck,” Germantown.*

Seven pounds flour, three pounds sugar, two pounds of butter, one quart cream, one teaspoonful pearlsh, a glass of brandy, same of wine, caraway seed and spice to your liking. Roll thin and bake quickly.

These are still baked at “Wyck,” using the original quaint Dutch stamp.

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## RYE AND INDIAN BREAD

Take four quarts Indian meal and scald it. When cold add two quarts rye meal, one-half pint of yeast. Let it rise well and make two loaves, or one loaf and a pan of biscuits, which are very nice. Always served with home-made smear-case in the olden days.

“There be in numbers past compare  
Who think what’s home-made best of fare.”

---

*Contributed by Miss Anna M. Johnson*

## ALBANY CAKE

(150 years old) and still used in the family  
*Great Grandmother, Ridgway, N. J.*

One and one-half pounds flour, one-half pound butter, one pound sugar, two eggs, one nutmeg, one-half teaspoonful saleratus or pearlsh, dissolved in one-half tea cup of cream. If you like them add one-half pound of currants. Rub buttered sugar together, beat in thoroughly the eggs, add large grated nutmeg. Add alternately cream and flour, saving enough flour to roll out the cakes, not too thin. Cut with cake cutter, bake in rather a quick oven light brown.



## CHERRY VINEGAR

### Sour Pie Cherries

Eight pounds cherries to one quart of vinegar, Put four pounds of the cherries washed without pitting cherries into the vinegar and let stand.

Next day put in the other four pounds of pitted cherries, and let stand five or six days. Drain through a thin bag over night. Measure, put one pound sugar to one quart of juice. Boil one-half hour, skim, let it get cold and bottle. Very good.



## LETITIA'S BAKED FARINA PUDDING

“The proof of the pudding is in the eating”—*Cervantes*

One-quarter pound good butter, melt it, add to this three tablespoonfuls of farina. Set this on the fire in double boiler, pour over this slowly three pints of boiling milk, stir until becomes a thick mush. Take it from the fire and let it cool for a few minutes. Mix together the grated peel of a lemon, four tablespoonfuls sugar and the yolks of five eggs. Beat whites of eggs light and mix all the above ingredients together, put in whites of eggs last, very slowly. Butter the inside of a pudding dish well, sprinkle lightly with flour, pour mixture in it, and put dish in sauce pan half filled with hot water. Bake in oven about an hour, to be eaten with wine sauce.



## GRANULATED CORN STARCH PUDDING

One quart of milk, whites of three eggs, two tablespoonsful corn starch. The secret of granulating consists in the mixing, viz.: Beat the whites to a stiff froth, then add to it the starch previously dissolved in a little of the cold milk, stir this in the scalding milk and let it boil two or three minutes. Add a little salt. Pour into moulds. To be eaten with sugar or cream or whipped cream. Flavor and sugar to taste.

Grated chocolate stirred first into the boiling milk, melted thoroughly before whites of eggs are added, makes a nice chocolate pudding.

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*Contributed by Mrs. Edward Mellor*

## MARKET DAYTON GINGER BREAD

Martha Mellor's

Two and one-half pounds flour, three-quarter pound butter, one pound brown sugar, one heaping tablespoon of ginger, one heaping tablespoon of cinnamon, one and one-half pints New Orleans molasses.

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## FILLING CHOCOLATE

Three-quarters cup of brown sugar, one-quarter cup of milk, one half cup of molasses, butter size of nut, one-half tablespoonful of flour, one tablespoonful cold water, one-quarter pound chocolate. Boil mixture five minutes, adding grated chocolate. Add pinch of soda and stir well, when cold add teaspoonful of vanilla.

“The crisp and crumbling cruller.”—*Irving's Sketch Book.*

## CRULLERS

*Grandmother Wharton's*

Three pounds sifted flour, one-quarter pound best butter, worked together. Beat separately the whites and yolks of nine eggs. One and one-quarter pounds sugar beaten with the yolks. Pour all when beaten into the flour. Add three tablespoonsful of strong yeast and the same quantity of rose water. Mix to a smooth dough. Roll out in thin strips one and one-half inches by three inches, cut two slits in strip, twist and pinch at each end. Fry a fine brown in boiling lard. Sprinkle with pulverized sugar while hot.

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## BUCK WHEAT CAKES

“Old Bridget”

One quart lukewarm water, three cups buckwheat flour, one teaspoonful of salt, half a yeast cake at night. Beat until light. In the morning add one-half teaspoonful of baking soda, dissolved in tablespoonful of hot water, one large tablespoonful of molasses. If too thick, thin with a little hot water.

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*Contributed by Miss Sally Wheeler Johnson*

Receipts brought to “Upsala,” Germantown, in 1800, by  
Sarah Wheeler Johnson

## MUFFINS

One quart of milk, five eggs, piece of butter, size of a big egg. Make the batter quite thick. One cup of home-made yeast, (one-quarter cake compressed yeast.) Raise over night.

“A batch o’ bread that hain’t riz once ain’t goin’ to rise agin ;  
An’ it’s jest money thrown away to put the emptins in.”

*Lowell—“Bigelow Papers.”*

## POTATO WAFFLES

Take five good sized potatoes, boil soft. Mash them fine. Put a piece of lard a little larger than an egg into them while warm, add a quart of milk and flour to make it of a proper consistency. Spoonful of saleratus and two eggs, teacup of emptyings.

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“The Indian pudding, with its gelatinous softness, matured by long and patient brooding in the motherly old oven.”—*H. B. Stowe*

## BAKED INDIAN PUDDING

One quart milk, scald and stir in five table-spoonsfuls of Indian meal while on the fire. One tablespoonful of butter or cream, one-half cup of sugar, one-half cup molasses, two eggs and spices to suit taste, bake an hour.

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“A joint of mutton and many pretty tiny little kickshaws, tell William the Cook.”—*Shakespeare*

## HARICOT OF MUTTON

Sift flour on the bottom of a pot, add a layer of tomatoes, a layer of lima beans and an onion chopped fine and a layer of mutton chops, salted and peppered, add other layers in the same order as much as wanted. Cover and cook slowly two and one-half to three hours.

## OP DEN GRAEFF TAPIOCA PUDDING

*Contributed by Mrs. James H. Graeff*

One cup old fashioned flaked tapioca, one heaping cup brown sugar, one-half lemon squeezed, one-half lemon cut thin, one cup black molasses, one quart water. Cook slowly on the back of stove. As it cooks down add water till it has the consistency of gum drops. Put in oven to brown. Serve with whipped cream.

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“A dish fit for the Gods.”—*Shakespeare*

*Contributed by Mrs. William E. Chapman*

## WHITE MOUNTAIN CAKE

The whites of seven eggs, two cups of sugar, three cups of flour, <sup>one</sup>~~two~~ cups new milk, one cup butter, two teaspoonsful cream tartar, one teaspoonful soda, three layers. Make icing, whites of three eggs, three-quarters pound pulverized sugar, spread one cocoanut grated over icing.

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## GRANDMOTHER'S COOKIES

One cup of butter, two cups of sugar, four eggs beaten separately, one-half cup sweet milk, five scant cups flour, two teaspoonsful of cream tartar, sifted with flour, one teaspoonful of soda dissolved in hot water. Roll thin, bake quickly.

## “NANCY’S” CHEATS

One quart flour, three eggs, one large table-  
spoonful of milk, enough to wet it; pinch of salt.  
Make very stiff and pound until light, make into  
balls size of hickory nuts, and roll as thin as possible.  
Work in flour as you pound, bake in quick oven.

---

“Sweetened with syrup, tinctured with spice,  
Creams and cordials, and sugared dates,  
Syrian apples, Othmani quinces,  
Limes, and citrons and apricots,  
And wines that are known to Eastern Princes.”

*T. B. Aldrich.*

## FRUIT CAKE from Erie, Pa.

One one-eighth pounds brown sugar, one one-  
eighth pounds butter, one pound flour, four pounds  
raisins, two pounds currants, two pounds citron,  
four one-half pounds of almonds, three-quarters cup  
molasses, ten eggs, one tablespoon nutmeg, one  
tablespoon cinnamon, one tablespoon allspice, one-  
half pint brandy, one teaspoon soda. Bake four  
hours. Syrups saved from any spiced fruits improves  
cake.

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“All’s fish they get that cometh to net.”—*Tusser.*

## COD FISH CAKES

*Contributed by Mrs. James G. Leiper*

One-quarter pound cod fish, three medium  
potatoes mashed, with milk, one egg. Mix together  
and just before frying add half a teaspoonful of  
baking powder.



## DROP GINGER CAKES

One quart New Orleans molasses, one pound dark brown sugar, (one pint buttermilk or sour milk), one-half pint butter and lard melted, three eggs beaten together, one tablespoonful of ginger, one tablespoonful of cloves, one tablespoonful of cinnamon, two tablespoonsful of baking powder. Add soda to buttermilk and when it foams mix with molasses, sugar, butter and lard, and stir well; add two quarts of flour in which have been mixed the spices. Make stiff enough to drop off spoon. Drop on baking pans and bake about fifteen minutes in quick oven. This batter can be covered, put away and baked as wanted.

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*Contributed by Mrs. Chew, from old cook book at "Stenton."*

## CURRANT SHRUB

Nine quarts of juice, five of water, ten pounds of sugar, let it boil, skimming it well, strain it if necessary and before it is quite cold, add five quarts of good Jamaica shrub, and when entirely cold, bottle it. Two buckets of currants that hold about three gallons each will make this quantity, provided they are well pressed. Tho' the shrub will be clear if not bruised so hard; one bucket of currants added to the above will make the same quantity much nicer.

“Aye to the leavening, but here’s yet in the word hereafter the kneading, the making of the bread, the heating of the oven, and the baking.”

*Shakespeare*

### “EXCELLENT” POTATO YEAST

One dozen potatoes, one hand full of hops boiled in two quarts of water. Then strained and thickened with wheat flour while hot.

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“Puddings, my friend, do a mission fulfil,  
They add to the dinner, and also the bill.”

### POOR MAN’S PUDDING

Four cent loaf of bread grated fine, one pound raisins, one pound brown sugar, one-half pound of suet chopped fine; tied in a cloth. Boil three hours.

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### TO PRESERVE MANGOES

Take the nutmeg melon when in a green state, cut them in pieces as you like and peel them very thin. Weigh them, and boil them until you can put a straw in them, keeping them covered with their skins to preserve their greenness. To each pound, add a pound of sugar, make a thin syrup, then put the melons in it; add four sticks cinnamon, six pieces of raw ginger, one lemon or three limes and twelve or twenty cloves to four pounds of melon, boil them quickly till done three or four hours.



## LOAF CAKE—Westhaven, Conn. (1694)

*Contributed by Miss Henrietta Graham Elliot*

One heaping cup butter, two heaping cups sugar, four eggs, one cup milk, three cups flour, three teaspoonsful baking powder, one-half nutmeg, pinch of cinnamon, one cup raisins seeded, good one-half cup citron, wine glass brandy. Bake in loaf.

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### “LADY BALTIMORE CAKE”

“Oh, my goodness! Did you ever taste it? Its all soft and its in layers and it has nuts! ...Delicious.”—*Owen Wister, in “Lady Baltimore.”*

### “LADY BALTIMORE CAKE”

One-half pound sugar, one-half cup milk, one-half pound flour, one-quarter pound butter, three eggs, two teaspoonsful of baking powder. Bake in layers. ICING:--Two cups granulated sugar, one cup water, boil until it threads (about fifteen minutes) one white of egg well beaten, pinch of cream of tartar one cup of English walnuts, one cup of raisins.

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“And now about the cauldron sing,  
Like elves and fairies in a ring  
Enchanting all that you put in—  
Double, double, toil and trouble;  
Fire burn and cauldron bubble.”—*Macbeth.*

*Contributed by Mrs. George Ross Green*

## BLACK BEAN SOUP

Soak over night one pint of black beans, in the morning boil in two quarts of cold water. Simmer about 5 hours, add more cold water as it boils away—one-half cup every one-half hour, so that there will still be two quarts when done. Serve with slices of lemon and hard boiled egg in each plate.

“There are sours as well as sweets in life.”

### COLD SLAW DRESSING

One-half cup of milk or cream, two eggs, one teaspoonful of mustard, one teaspoonful of sugar, one-half cup of vinegar. A little pepper, salt and butter. Beat eggs light, add vinegar, pepper and mustard. Stir while boiling, then stand till cold, after which add a tablespoonful of oil, pour over cabbage. Very good.

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### DEVILLED CLAMS

Two dozen clams chopped very fine, half as much bread crumbs as clams, two eggs, one cup cream, large piece of butter, a little onion juice and chopped parsley, salt and pepper. Bake in shells with ground bread crumbs and butter on top.

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### DEVIL'S CAKE

Four eggs, two cups sugar, one scant cup butter, three and one-half cups flour, one cup sour cream; one scant teaspoonful soda, one-half cake good chocolate.

### CHOCOLATE FILLING

One-half cake Baker's chocolate, one cup sugar, one cup milk, two tablespoonsful corn starch.

## ORANGE CAKE

One-half cup butter, two cups sugar, three cups flour, one cup milk, three eggs, three teaspoonsful baking powder, sifted thro' flour.

### FILLING

Two oranges grated with juice, one cup sugar, one egg beaten, one tablespoonful butter. Mix and boil.

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## CHOCOLATE CAKE

One cup butter, three cups sugar, four cups flour, one cup milk, four teaspoonsful baking powder, sifted thro' flour.

### FILLING

One-half cake Baker's chocolate, one cup milk, two cups sugar, one tablespoonful butter. Let all boil together until proper consistency, then spread between layers.

---

*Contributed by Miss Edith Hartwell*

## ORANGE CAKE

Two cups sugar, two cups flour, one-half cup cold water, yolks of five eggs, whites of four eggs, pinch of salt, one teaspoon soda, one cream tartar, juice and a little of the rind of one orange. Bake in jelly cake pans. Beat white of one egg to a stiff froth, add powdered sugar until almost too stiff to stir, then add the grated rind and juice of one orange. Spread cake when cold.

“The daintiest last to make the end most sweet.”—*Shakespeare*

“Behind the snowy loaf is the mill wheel; behind the mill wheel is the wheat field; behind the wheat field is the sunlight; behind the sunlight is God.”—*James Russell Lowell.*

# MEMORANDA

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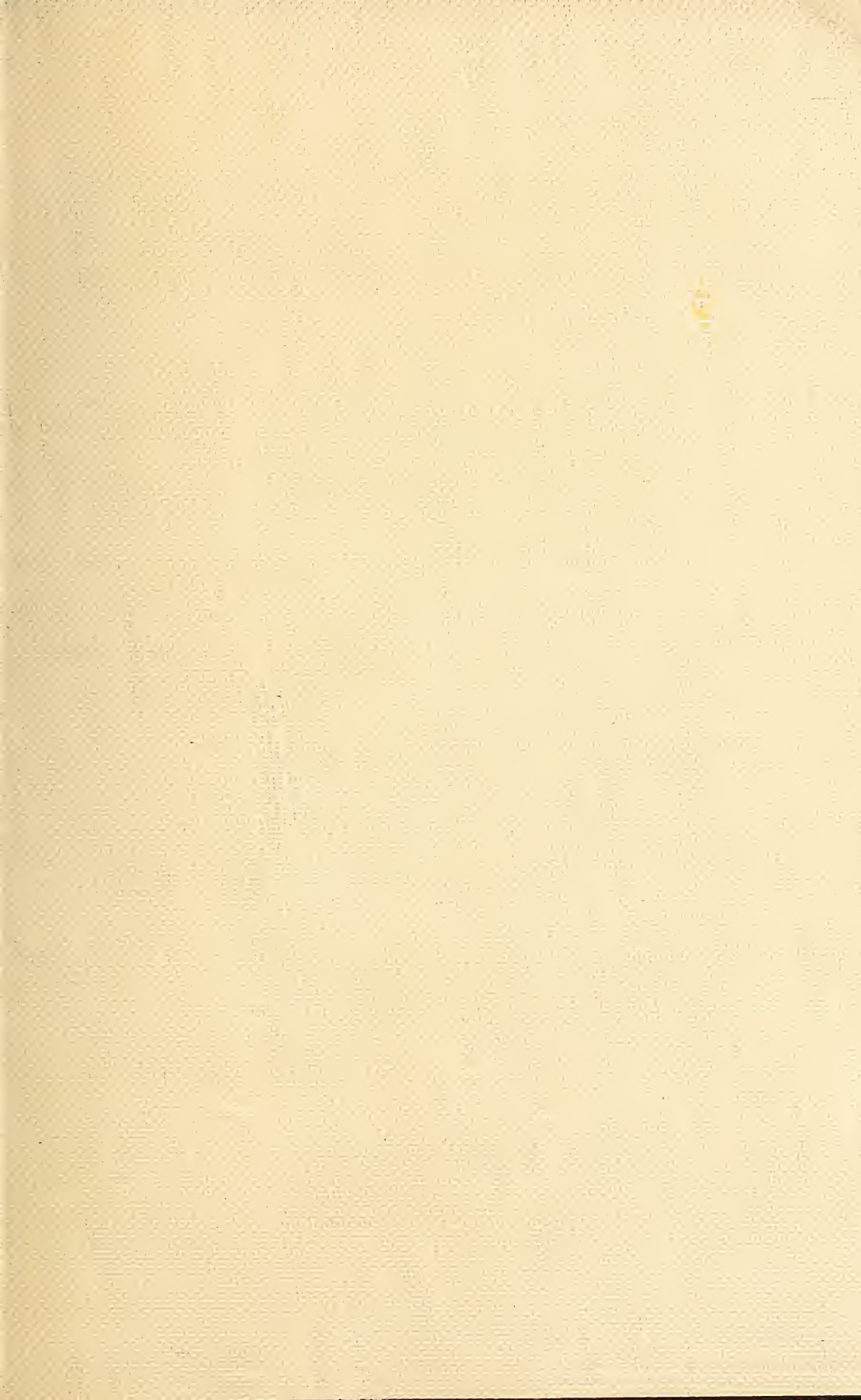






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